

# John doe

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- Gravity **10.2 BLG**
- ABV ---
- IBU **38**
- SRM **6.6**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

## Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **5.1 liter(s)**
- Total mash volume **7.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **12 min**

## Mash step by step

- Heat up **5.1 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **12 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.25 kg (88.2%)	85 %	7
Grain	Weyermann - Caraamber	0.3 kg (11.8%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	11 g	55 min	9.8 %
Boil	Sovereign	15 g	30 min	6.1 %
Boil	Fusion UK	15 g	5 min	4.57 %
Dry Hop	English Golding	20 g	3 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	250 ml	---